

# Światłość Swaroga

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- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **25**
- SRM **7.1**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **30 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **31.3C**
- Add grains
- Keep mash **30 min** at **30C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg (33.3%)	81 %	6
Grain	Viking Malt Wędzony Czereśnią	1 kg (33.3%)	82 %	10
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (16.7%)	79 %	130
Grain	Żytni	0.5 kg (16.7%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	50 g	60 min	3.5 %
Aroma (end of boil)	Puławski	25 g	20 min	3.5 %
Whirlpool	Puławski	25 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- <http://www.fontspace.com/roland-huse-design/esthajnal>  
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